# **MODERN STEAK**



#### NYE MENU-SELECT ONE ITEM FROM EACH SECTION

## **MODERN STEAK TARTARE**

Dijon, Caper, Gherkin, Cured Egg Yolk, Truffle, Chips

## YUCATAN PRAWN COCKTAIL

Mexican Bloody Mary Sauce, Avocado, Onion, Cucumbers

#### **MODERN CAESAR SALAD**

Baby Romaine, Bacon, Garlic Dressing

### WILD SOCKEYE SALMON

Mashed Potato, Chefs Veg, Bearnaise Sauce

## BENCHMARK AB BEEF FILET

Mashed Potato, Chefs Veg, Peppercorn Sauce

**UPGRADES & LARGER STEAK OPTIONS:** 

140Z PRIME GRADE AB RIBEYE WITH CHIMMICHURRI SAUCE ADD 27
120Z AB WAGYU STRIPLOIN WITH MODERN STEAK SAUCE ADD 79
70Z JAPANESE A5 KAGOSHIMA WAGYU STRIPLOIN WITH MODERN STEAK SAUCE ADD 129

SUPPLEMENTALS: NOVA SCOTIA LOBSTER TAIL - 48 | KING CRAB 1/216 - 79 | SAUTEED PRAWNS 19

#### **MUSHROOM RISOTTO**

Mushrooms, Herbs, Grana Padano

## **CHOCOLATE**

Italian Flourless Chocolate Torte, Raspberry Coulis, Chantilly Cream

## MAPLE PECAN PIE

Maple Butter, Candied Pecans, Eau Claire Stampede Caramel Whiskey Sauce



98.50 PLUS GRATUITY & GST | BOOK YOUR TABLE USNG THE OPENTABLE EXPERIENCE TAB
We are able to accommodate most dietary restrictions. Ask your server. Consuming raw or
undercooked foods may increase risk of illness. Ingredients may not be fully listed.